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252 and pounded in a wooden mortar with a wooden pestle to make
243 corn meal (awashi apopo). This meal may be mixed with cane juice and baked into a cake on the pan or it may be boiled and eaten hot like porridge.

245 Limes (idiyoma) are grown in the fields. The seeds are scat-
[272] tered on the ground and seedlings replanted. Lime juice is mixed with water to make a sort of limeade. Bina plants (see section on Religion) are also grown in the fields.

The papaiya (*Carica papaya*) is grown in fields and also in house
[757] clearings. The fruit is eaten raw when ripe. In the green state the rind is boiled and considered a good regulator for stomachic troubles. The leaves are sometimes dried and rolled into cigarettes,
249 alone or with tobacco leaves. Tobacco plants are grown from seedlings in the agricultural fields. (See section on Stimulants.)

In addition to the foregoing food products, the kraua grass plant is grown in the fields. The leaves of this plant resemble those of the pineapple and, as stated heretofore, are shredded so that the fibre may be used in making cord and string. It is planted from suckers in the same way as the pineapple.

244 Under the head of agriculture must be considered three other
263 species of plants which are grown, not in the agricultural fields proper, but in the clearing which surrounds the house. The pepper (pawmi)[1] is an important part of the Carib menu and together with cassarip furnishes the only condiment, with the exception of occasional trade salt, which is used by the natives. Five varieties
[824] of pepper are cultivated: poroporo, big, round, red, very hot; kawnamu, small, green; sidimya, very small and red; yanakatu, long, thin, and green; arapo, long, green (creole, lady finger). They are planted from seeds in holes made with a stick. They are cooked with meat and vegetables in the pepper pot, and are also eaten raw as garnishing in sandwiches of meat or fish and cassava
[757] bread. As a remedy for headache a feather is rubbed in the pulp of a pepper and drawn across the eyes. Pepper juice is dropped in
276 the eyes for headaches. Aremi emu (magicians) drink a mixture of pepper juice and water to induce the psychic state necessary for communication with the supernatural powers.

244 The calabash bushes are a familiar shrub in all house clearings
824 (kwa'i, calabash; kwa'yepwi, calabash bush). Four types of

[1] Capsicum sp.

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who have been confined to their hammocks with fever of several degrees, upon being invited to a spree, have been known to leap from their sickbeds and perform the most arduous labor in order to get the party to the drinking bout on time. At one time I was without supplies for ten days because the men who had been sent down river to fetch them had joined a spree at an intervening settlement.

For several days before the social event the women of the entertaining family have been busy preparing the drink. Cassiri and paiwari are the two most popular alcoholic drinks. Cassiri is made according to the following recipe. The cassava is grated and squeezed and placed in a large pot with water. In the meantime, some thin cassava cakes are baked and allowed to become hard. These are chewed and spit into the pot. Sometimes, though not always, cane juice is added in the proportions of about a pint to a gallon of cassiri. The mixture is then placed in the cassiri kanu and allowed to "set" for from one to three days, at the end of which time it has a slight "bead" and the alcoholic content of weak beer.

Paiwari (paiawaru) is made as follows. The cassava meal is formed in thin cakes, which are baked until they are brown on both sides and toasted all the way through. Some of the cakes are then broken up into small bits and placed in a pot which is filled with water. Other cakes are chewed and spit into the pot in the same way as in the making of cassiri. Sometimes, though not always, cane juice is added. The mixture is then placed in the cassiri kanu to set. Paiwari has a cereal taste due to the toasted cassava bread, which is different from the taste of cassiri. To one who had at sometime or another soaked rye toast in weak beer, the taste of paiwari would not be unfamiliar. Both paiwari and cassiri are usually colored by grating a red potato into a mixture before it is set.

Unfermented cassiri, a supply of which is usually on hand in each house, is taken as an early morning pick-me-up the year around upon rising.

Alcoholic drinks are also made from fermented cane juice, pineapple juice, and field corn. Due to the fact that supplies of the raw materials of these drinks are scarcer, they are seldom used at sprees, but are kept for home consumption.